

<div><div><div><div><div></div><div>DHR</div><div>GEORGIA</div><div>DEPARTMENT OF HUMAN RESOURCES</div></div></div><div><div>Establishment Name: The Picnic Basket</div><div>Address: 303 Kelly Dr, Suite 1</div></div></div></div>						GEORGIA DEPARTMENT OF HUMAN RESOURCES						CURRENT SCORE		CURRENT GRADE	
						97						A			
City: Peachtree City						Time In: 2:15 pm		Time Out: 3:15 pm							
Inspection Date: 10/6/2010						CFSM: Deborah Sander									
Purpose of Inspection: Routine: <input checked="" type="radio"/> Follow-Up: <input type="radio"/> Complaint: <input type="radio"/>						Last Score		Grade		Date					
Preliminary: <input type="radio"/> Other: <input type="radio"/>						96		A		7/19/10					
Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: 2-60041						Prior Score		Grade		Date					
'Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.						100		A		4/22/10					
						SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69									
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS															
(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)															
IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat (violation of the same code provision)=2 points per subcategory															
Compliance Status										COS		R			
1		IN	OUT	NA	NO	Supervision				4 points					
		<input checked="" type="radio"/>	<input type="radio"/>			1-2. Person in charge present, demonstrates knowledge, and performs duties				<input type="radio"/>	<input type="radio"/>				
2		IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1				9 points					
		<input checked="" type="radio"/>	<input type="radio"/>			2-1A. Proper use of restriction & exclusion				<input type="radio"/>	<input type="radio"/>				
		<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	2-1B. Hands clean and properly washed				<input type="radio"/>	<input type="radio"/>				
		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed				<input type="radio"/>	<input type="radio"/>				
		<input checked="" type="radio"/>	<input type="radio"/>			Employee Health, Good Hygienic Practices-Subcategory 2				4 points					
		<input checked="" type="radio"/>	<input type="radio"/>			2-2A. Management awareness; policy present; reporting				<input type="radio"/>	<input type="radio"/>				
		<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	2-2B. Proper eating, tasting, drinking, or tobacco use				<input type="radio"/>	<input type="radio"/>				
		<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	2-2C. No discharge from eyes, nose, and mouth				<input type="radio"/>	<input type="radio"/>				
		<input checked="" type="radio"/>	<input type="radio"/>			2-2D. Adequate handwashing facilities supplied & accessible				<input type="radio"/>	<input type="radio"/>				
3		IN	OUT	NA	NO	Approved Source				9 points					
		<input checked="" type="radio"/>	<input type="radio"/>			3-1A. Food obtained from approved source; parasite destruction				<input type="radio"/>	<input type="radio"/>				
		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	3-1B. Food received at proper temperature				<input type="radio"/>	<input type="radio"/>				
		<input checked="" type="radio"/>	<input type="radio"/>			3-1C. Food in good condition, safe, and unadulterated				<input type="radio"/>	<input type="radio"/>				
4		IN	OUT	NA	NO	Protection from Contamination-Subcategory 1				9 points					
		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		4-1A. Food separated and protected				<input type="radio"/>	<input type="radio"/>				
		<input checked="" type="radio"/>	<input type="radio"/>			4-1B. Proper disposition of contaminated food; returned food or unused food not re-served				<input type="radio"/>	<input type="radio"/>				
		<input checked="" type="radio"/>	<input type="radio"/>			Protection from Contamination-Subcategory 2				4 points					
		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		4-2A. Food stored covered				<input type="radio"/>	<input type="radio"/>				
		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		4-2B. Food-contact surfaces: cleaned & sanitized				<input type="radio"/>	<input type="radio"/>				
GOOD RETAIL PRACTICES															
(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R=Repeat (violation of the same code provision) = 1 point per															
Compliance Status										COS		R			
10		OUT	Safe Food and Water, Food Identification			3 points									
		<input type="radio"/>	10A. Pasteurized eggs used where required			<input type="radio"/>				<input type="radio"/>					
		<input type="radio"/>	10B. Water and ice from approved source			<input type="radio"/>				<input type="radio"/>					
		<input type="radio"/>	10C. Variance obtained for specialized processing methods			<input type="radio"/>				<input type="radio"/>					
		<input type="radio"/>	10D. Food properly labeled; original container; required records available; shellstock tags			<input type="radio"/>				<input type="radio"/>					
11		OUT	Food Temperature Control			3 points									
		<input type="radio"/>	11A. Proper cooling methods used; adequate equipment for temperature control			<input type="radio"/>				<input type="radio"/>					
		<input type="radio"/>	11B. Plant food properly cooked for hot holding			<input type="radio"/>				<input type="radio"/>					
		<input type="radio"/>	11C. Approved thawing methods used			<input type="radio"/>				<input type="radio"/>					
		<input type="radio"/>	11D. Thermometers provided and accurate			<input type="radio"/>				<input type="radio"/>					
12		OUT	Prevention of Food Contamination			3 points									
		<input type="radio"/>	12A. Contamination prevented during food preparation, storage, display			<input type="radio"/>				<input type="radio"/>					
		<input type="radio"/>	12B. Personal cleanliness			<input type="radio"/>				<input type="radio"/>					
		<input type="radio"/>	12C. Wiping cloths: properly used and stored			<input type="radio"/>				<input type="radio"/>					
		<input type="radio"/>	12D. Washing fruits and vegetables			<input type="radio"/>				<input type="radio"/>					
13		OUT	Postings and Compliance with Clean Air Act			3 points									
		<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing			<input type="radio"/>				<input type="radio"/>					
		<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act			<input type="radio"/>				<input type="radio"/>					
Compliance Status										COS		R			
14		OUT	Proper Use of Utensils			1 point									
		<input type="radio"/>	14A. In-use utensils: Properly stored			<input type="radio"/>				<input type="radio"/>					
		<input checked="" type="radio"/>	14B. Utensils, equipment and linens: properly stored, dried, handled			<input checked="" type="radio"/>				<input type="radio"/>					
		<input checked="" type="radio"/>	14C. Single-use/single-service articles: properly stored, used			<input checked="" type="radio"/>				<input type="radio"/>					
		<input type="radio"/>	14D. Gloves used properly			<input type="radio"/>				<input type="radio"/>					
15		OUT	Utensils, Equipment and Vending			1 point									
		<input type="radio"/>	15A. Food & nonfood-contact surfaces cleanable, properly designed, constructed, used			<input type="radio"/>				<input type="radio"/>					
		<input type="radio"/>	15B. Warewashing facilities: installed, maintained, used; test strips			<input type="radio"/>				<input type="radio"/>					
		<input checked="" type="radio"/>	15C. Nonfood-contact surfaces clean.			<input type="radio"/>				<input type="radio"/>					
16		OUT	Water, Plumbing and Waste			2 points									
		<input type="radio"/>	16A. Hot and cold water available; adequate pressure			<input type="radio"/>				<input type="radio"/>					
		<input type="radio"/>	16B. Plumbing installed; proper backflow devices			<input type="radio"/>				<input type="radio"/>					
		<input type="radio"/>	16C. Sewage and waste water properly disposed			<input type="radio"/>				<input type="radio"/>					
17		OUT	Physical Facilities			1 point									
		<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned			<input type="radio"/>				<input type="radio"/>					
		<input type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained			<input type="radio"/>				<input type="radio"/>					
		<input checked="" type="radio"/>	17C. Physical facilities installed, maintained, and clean			<input type="radio"/>				<input type="radio"/>					
		<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used			<input type="radio"/>				<input type="radio"/>					
18		OUT	Pest and Animal Control			3 points									
		<input type="radio"/>	18. Insects, rodents, and animals not present			<input type="radio"/>				<input type="radio"/>					
Person in Charge (Signature):										(Print)		Date: 10/6/2010 2:15:00 PM			
Inspector (Signature):										Follow-up: Yes <input type="radio"/> No <input checked="" type="radio"/>		Follow-up Date:			

Food Service Establishment Inspection Report Addendum

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Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsection (2)(i) and (j)

Establishment The Picnic Basket	Permit 2-60041	Date InspectionDate2
Address 303 Kelly Dr, Suite 1	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
milk/juices(under counter cooler)	36/34	tuna(WIC)	30	saucers(prepare top)	38/39/41
soups(hot held)	136/134/134	bologna/fruit/broccoli(walk in freezer)	-15/-18/-18	sliced turkey/bacon(prepare top)	30/39
broccoli salad/potato salad(prepare top)	34/42	beef broth/juice(under counter cooler)	34/36	chicken salad(prepare top)	34
diced/sliced tomatoes(prepare top)	39/41	shredded cheese(under counter cooler)	35		
shredded cheese(prepare top)	44	meatballs/marinara(warmer)	137/142		
shell eggs/cream cheese(walk in cooler)	37/31	cheese sauce/refried beans(warmer)	137/136		
sliced cheese/cheese sauce(walk in cooler)	33/39	sliced cheeses(prepare top)	35/37/40		
sliced turkey/ham(WIC)	32/33	tuna salad/ham(prepare top)	42/38		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	
S14	14B Store all serviceware covered or inverted to protect from contamination. Salad bowls upright on service line. Corrected while on site. 14C 1. Store all single service items covered or inverted to protect from contamination. To go trays upright on service line. Corrected while on site. 2. Store all wraps/deli papers/napkins so that they are protected from contamination by keeping them in original package or other container to protect them until they are used. Corrected while on site.
S15	15C Additional cleaning is needed of top splash of expressomachine to remove splashes.
S17	17C Replace missing side panels over walk in cooler to fill in opening.

Person in Charge (Signature)

Date

Inspector (Signature)

Date 10/6/2010 2:15:00 PM

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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